

ENTREE

- 1. **SAMOSA (2 PCS)** **\$7.50**
Home made pastry filled with spicy potatoes and green peas.
- 2. **VEGIE PAKORA (2 PCS)** **\$7.00**
Flourettes of mixed vegetables & spinach, deep fried.
- 3. **ONION BHAJI (2 PCS)** **\$7.00**
Spicy onion fritters, deep fried.
- 4. **TANDOORI MUSHROOM (4 PCS)** **\$10.50**
Marinated in exotic Indian spices and char grilled.
- 5. **BOMBAY MUSHROOM (4 PCS)** **\$11.95**
Mushrooms stuffed with lamb mince
- 6. **CHICKEN TIKKA (4 PCS)** **\$11.95**
Free range chicken fillet marinated in spices & cooked in clay oven.
- 7. **MALAI TIKKA (4 PCS) (MILD)** **\$13.95**
Breast chicken pieces marinated with chick-pea flour , egg yolk and herbs and cooked in tandoor
- 8. **GARLIC CHICKEN TIKKA** **\$12.95**
Chicken cooked with yoghurt and marinated with Chef's own spices and extra garlic
- 9. **TANDOORI LAMB CUTLETS (4 PCS)** **\$14.95**
Juicy lamb cutlet marinated in rum and spices.
- 10. **SEEKH KEBAB (4 PCS)** **\$10.50**
Minced lamb with ginger & garlic, rolled on skewer cooked in clay oven.
- 11. **TANDOORI CHICKEN (FULL)** **\$19.95**
Spring chicken marinated in yoghurt & selected herbs and spices cooked in clay oven.
- 11. **TANDOORI CHICKEN (HALF)** **\$10.95**
- 12. **SHAVAN'S MIX GRILL** **\$24.95**
It's an assortment of sizzling tandoori specialities.

MAIN COURSE CHICKEN

- 13. **BUTTER CHICKEN** **\$15.95**
Old time favourite & popular dish. Char grilled fillet chicken harmonious blend of tomatoes, enrich with cream.
- 14. **CHICKEN KORMA** **\$15.95**
For mild taste buds, chicken cooked with cream and cashew nut sauce and spring onions.
- 15. **CHICKEN LABABDAR** **\$15.95**
Chargrilled chicken cooked with cheese and egg and spices and finished with cream
- 16. **HYDRABADI CHICKEN CURRY** **\$15.95**
Breast chicken pieces cooked with chef's own recipy.
- 17. **KADAI CHICKEN** **\$15.50**
Chicken cooked with tomato gravy and coriander seeds and served in Kadai
- 18. **CHICKEN TIKKA MASALA** **\$15.95**
Char grilled fillet chick cooked with fresh tomato and onion and garnished with spring onion

- 19. **CHICKEN DIL BAHAR** **\$15.95**
Chicken cooked with tomato gravy & cashew nuts and garnished with corriander
- 20. **CHICKEN VINDALOO** **\$14.95**
Chicken cooked in unique hot and sour recipe
- 21. **MANGO CHICKEN** **\$15.50**
Chicken cooked with mango pulp and a touch of cream and cashew nuts

LAMB

- 22. **ROGAN JOSH** **\$15.50**
Authentic lamb curry
- 23. **LAMB KORMA** **\$15.95**
Deliciously mild lamb, cooked in yoghurt based gravy, and finished with cashew nut.
- 24. **LAMB SAAG** **\$15.95**
Lamb cooked with fresh spinach, herbs & spices finished with cream.
- 25. **LAMB RARA** **\$15.95**
Diced lamb cooked with onion, tomato and lamb mince and spices
- 26. **KADAI LAMB** **\$15.50**
Diced lean lamb tossed with onion and capsicum and finished with corriander and served in Kadai
- 27. **LAMB VINDALOO** **\$14.50**
Lamb cooked in unique hot and sour recipe
- 28. **LAMB RAJALA** **\$15.95**
Lamb cooked with onion - Tomato gravy, diced potato, tomato pieces and finished with coriander

BEEF

- 29. **KADAI BEEF** **\$15.50**
Lean beef cooked with capsicum and spices served in Kadai
- 30. **BEEF BABLIHANDI** **\$15.95**
Beef cooked with mixed vegetables and spices and garnished with corriander
- 31. **KASHMIRI BEEF** **\$15.95**
Chef's own recipe. Cooked in cashew & onion gravy.
- 32. **BEEF CURRY** **\$14.95**
Authentic beef curry
- 33. **CHILLI BEEF** **\$15.50**
Lean beef, pan fried with onion, tomatoes and capsicum and finished with chilli sauce
- 34. **BEEF VINDALOO** **\$14.95**
Beef cooked in unique hot and sour recipe
- 35. **MALABAR BEEF** **\$15.95**
Beef cooked with coconut, diced capsicum, onion and a touch of fenugreek leaves and spices

FISH / PRAWN

- 36. **FISH MASALA** **\$18.95**
Authentic Fish curry cooked with tomato and spices

- 37. **KERALA FISH CURRY** **\$18.95**
Fish prepared with coconut cream, and south Indian spices and cooked in slow fire.
- 38. **FISH MADRAS** **\$18.95**
Fish cooked with diced coconut and South Indian spices (Medium or Hot)
- 39. **FISH VINDALOO** **\$18.95**
Fish cooked in unique hot and sour recipe
- 40. **PRAWN JALFREZI** **\$21.95**
Prawns cooked with onions, tomato, spring onion and garnished with corriander.
- 41. **COCONUT PRAWN CURRY** **\$21.95**
Fresh prawns cooked with five spices, and served in mouth-watering coconut gravy.
- 42. **PRAWN VINDALOO** **\$21.95**
Prawn cooked in unique hot and sour recipe with a touch of coconut milk

VEGETARIAN

- 43. **ALOO GOBI** **\$12.95**
Potatoes and cauliflower, stir fried with spices and finished with fresh tomato
- 44. **VEGETABLE JALFREZI** **\$12.95**
Seasonal fresh vegetables cooked with spices.
- 45. **EGG PLANT MASALA** **\$12.95**
Egg plant and potatoes cooked with ginger, fennel & fenu-greek.
- 46. **VEGETABLE VINDALOO** **\$12.95**
Vegetables cooked in unique hot and sour gravy
- 47. **NAVRATNA KORMA** **\$12.95**
Mild, seasonal vegetable curry.
- 48. **MALAI KOFTA** **\$12.95**
Potato and cheese balls, mixed dry fruits & nuts. Simmered in almond flavoured sauce.
- 49. **PALAK PANEER** **\$12.95**
Fried home made cottage cheese with fresh spinach puree, finished with fresh cream.
- 50. **MUSHROOM MASALA** **\$12.95**
Mushrooms cooked with onion gravy, tomato and potato
- 51. **ALOO PALAK** **\$12.95**
Potato cooked with spinach puree & spices
- 52. **DHALL MAKHANI** **\$11.95**
Black lentils and kidney beans slowly simmered with fine herbs finished with butter cream.
- 53. **PUMPKIN MASALA** **\$12.95**
Diced Pumpkin tempered with onion, fennel seeds / fenugreek seeds and finished with chef's own sauce (simply delicious)
- 54. **PANEER BUTTER MASALA** **\$12.95**
Home made cottage cheese cooked with butter sauce and finished with cream

Best Indian Restaurant in Pakenham

Shavan's @ Pakenham

10% OFF
ON ALL TAKE AWAYS

* Cash Only

Home delivery available

(Minimum \$30.00)

* Discounts not available

FAMILY PACK

MORE THAN \$75 WORTH FOR

ONLY \$55*

SAMOSA (4 PIECES)

TANDOORI CHICKEN (4 PIECES)

1 BUTTER CHICKEN,

1 ROGAN JOSH OR 1 BEEF CURRY

2 RICE, 2 NAAN OR 2 GARLIC NAAN RAITA

Discount not applicable

WE ARE OPEN 7 DAYS A WEEK

LUNCH: THU-FRI 12 TO 3.00PM

DINNER: 7 Days 5.30 ONWARDS

Shop 12, 18-36 Lakeside Boulevard

Lakeside Village Centre Pakenham, Vic - 3810

Mel. Ref: 215 H4

5941 8966 / 5941 8988

visit www.shavans.com.au

TANDOORI SPECIALITIES

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| 55. NAAN | \$3.00 |
| <i>Leavened white flour bread</i> | |
| 56. CHEESE NAAN | \$6.00 |
| <i>White flour bread stuffed with cheese & coriander (tasty)</i> | |
| 57. CHILLI CHEESE NAAN | \$6.00 |
| <i>White flour bread stuffed with cheese, chilli & coriander (tasty)</i> | |
| 58. KEEMA NAAN | \$6.50 |
| <i>Bread stuffed with minced lamb and spiced herbs.</i> | |
| 59. KEEMA CHEESE NAAN | \$6.50 |
| <i>Bread stuffed with minced lamb, cheese and spiced herbs.</i> | |
| 60. BUTTER NAAN | \$3.50 |
| <i>White flour flakky bread</i> | |
| 61. GARLIC NAAN | \$3.50 |
| <i>Plain flour tandoori bread flavoured with garlic.</i> | |
| 62. PESHAWARI NAAN | \$6.50 |
| <i>Bread stuffed with chicken, dry fruits and coconut</i> | |
| 63. KASHMIRI NAAN | \$6.00 |
| <i>Bread stuffed with fruits and nuts</i> | |
| 64. PARATHA | \$3.50 |
| <i>Enriched whole wheat bread with butter.</i> | |
| 65. ALOO PARATHA | \$5.50 |
| <i>Wholemeal bread stuffed with potatoes and fine herbs</i> | |
| 66. MASALA KULCHA | \$5.50 |
| <i>Bread stuffed with spiced potatoes, cottage cheese and fine herbs.</i> | |
| 67. ROTI | \$3.00 |
| <i>Whole wheat bread.</i> | |

RICE

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| 68. BASMATI RICE | SML \$4.00 | LGE \$4.50 |
| <i>Flavoured white rice</i> | | |
| 69. KASHMIRI PULAO | \$7.95 | |
| <i>Basmati rice mixed with fruits & Nuts</i> | | |
| 70. LEMON RICE | \$7.95 | |
| <i>Rice cooked with curry leaf & mustard seed and flavoured with lemon.</i> | | |
| 71. COCONUT RICE | \$7.95 | |
| <i>Rice cooked with coconut, ginger and fresh onions</i> | | |
| 72. VEGETABLE PULAO | \$8.95 | |
| <i>Rice cooked with vegetables to perfection.</i> | | |
| 73. BURIYNAI (CHICKEN / LAMB / BEEF) | \$12.95 | |
| <i>Rice cooked to perfection with your choice, Garnished with crispy onion.</i> | | |

LUNCH SPECIAL

ANY CURRY WITH RICE (TAKE AWAY ONLY)

\$8.50

LUNCH BANQUETT (PER PERSON)

2 CURRIES + RICE + BREAD
(DINE-IN ONLY)

\$16

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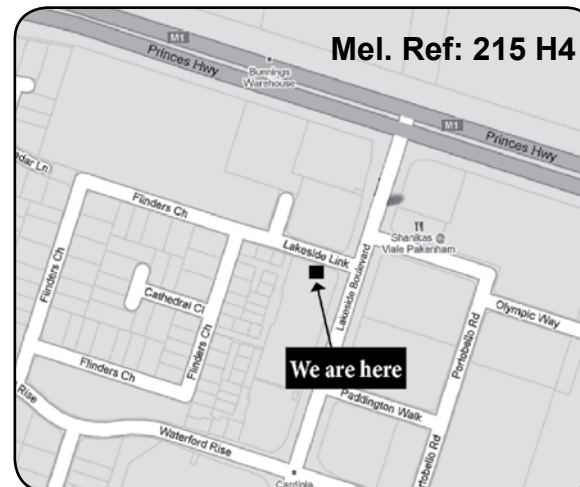
SIDE ORDERS & SALADS

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| 74. GARDEN SALAD | \$5.50 |
| <i>Refreshing and wholesome green salad.</i> | |
| 75. CACHUMBER | \$5.50 |
| <i>Spicy Indian salad</i> | |
| 76. CHICKEN TIKKA SALAD | \$8.50 |
| <i>Chicken tikka in fresh salad</i> | |
| 77. RAITA | \$3.50 |
| <i>Home made yoghurt with grated cucumber and garnished with ground cummin.</i> | |
| 78. MANGO CHUTNEY OR MIXED PICKLE | \$2.50 |
| 79. PAPADUM WITH CHUTNEY | \$3.00 |

FOR THE SWEET TOOTHED

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| 80. KULFI | \$6.00 |
| <i>Home made Indian ice-cream with pistachio nuts.</i> | |
| 81. MANGO KULFI | \$7.00 |
| <i>Home made Indian ice-cream with mango and banana</i> | |
| 82. GULAB JAMUN | \$6.00 |
| <i>Home-made cottage cheese dumpling in sweet syrup.</i> | |
| 83. BANANA SPLIT | \$7.00 |
| 84. ASSORTED ICE-CREAM | \$6.00 |
| 85. MIXED FRUIT ICE-CREAM | \$7.00 |
| 86. LASSI (PLAIN / MANGO) | \$4.50 |
| <i>A soothing yoghurt drink</i> | |
| 87. WHITE CHOCOLATE MOUSSE | \$7.00 |
| <i>with passion fruit</i> | |

**We use fresh vegetables
and lean Lamb and Beef in
all our curries**



Mel. Ref: 215 H4

All prices are inclusive of GST Subject to change without notice